

# Tradition Réserve

## TRADITION RÉSERVE CARMENERE 2019

Vintage	2017
Grape Composition	100% Carménère
Appellation	Cachapoal Andes

### WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	8 days
Temperature	25-28 °C   77-82 °F
Malolactic fermentation	Yes
Ageing Process	Aged in French oak barrels for six months
Yield	13 Ton/há

### LABORATORY ANALYSIS

Alcohol	13,5 % vol.
Total Acidity	3,31 g/L (H2SO4)
Residual Sugar	1,87 g/L
Ph	3,50

### TASTING NOTES

Color	Intense and deep red.
Nose	Aromas of ripe red and black fruits, with notes of black pepper and chocolate.
Palate	Fruity, well structured, with round and powerful tannins and a persistent ending.

### SERVING AND FOOD PAIRING

It goes great with beef, pork and game, pasta with a spicy sauce and charcuterie such as salami or raw ham. Serve at 15-18 °C | 59-64 °F.

### CELLAR KEEPING

Up to five years in a fresh, ventilated and dry place. T° Not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.



Our wines are crafted exclusively from our vineyards, where we strive for excellence every day, blending the vigour and grandeur of the Andes with the elegance and dedication of our European legacy. Viña Los Boldos is a family owned winery of European origin, located on the exceptional soils of Cachapoal Andes, Chile.